# Coldwell Banker's
# Holiday
# Cookbook

# *Appetizers*

## WATER-CHESTNUT APPETIZERS

1 can (5 oz.) water chestnuts, drained
¼ c. soy sauce
¼ c. sugar
4 slices bacon, each cut in half crosswise and lengthwise

Marinate water chestnuts in soy sauce for 30 minutes. Roll each chestnut in sugar, then wrap with a strip of bacon and secure with cocktail pick. Arrange on cake rack in a shallow pan or on a broiler. Bake in hot oven (400°) for 20 minutes. Drain on paper toweling. Before serving, return to moderate oven (350°) for about 5 minutes to reheat and crisp chestnuts. These are best when made in the morning and reheated. Makes about 16.

Lolita Hayward

# CHEESE LOG

1 - 8 oz. pkg. pimento cheese
1 - 8 oz. pkg. cream cheese
1/3 c. pecans
garlic to preference
chili powder (for coating)

Mix first four ingredients thoroughly. Roll into a log about 1 foot long and 2 inches in diameter. Sprinkle chili powder on waxed paper (or similar wrapping paper). Roll log until covered. Leave wrapped and refrigerate until firm. Slice and serve on Ritz crackers.

Lolita Hayward

# SALMON MOUSSE

1 env. knox gelatin, diluted in 1/4 C. water
1/2 C. boiling chicken stock
1 T. dried dill weed
1/2 C. mayonnaise
1 T. lemon juice
2 finely chopped green onions
1/2 tsp. paprika
1¼ tsp. seasoning salt
2 C. finely flaked salmon--poached or canned
1 C. heavy cream

Add chicken broth to gelatin mixture. Stir in dill & let cool 10 mins. Add mayonnaise, lemon juice, onions, paprika & salt. Whisk well & refrigerate for 30 mins. Add salmon. In separate bowl, beat cream until stiff & gently fold into mixture. Pour into oiled mold & refrigerate 3 hrs or overnight. Serve with crackers.

Vicki Johnson

T-35

# CRAB MEAT - BACON ROLLS

1 C. flaked crab
½ C. tomato juice
¼ tsp. salt
2 t. chopped parsley
1 t. chopped celery leaves
1 egg, slightly beaten
1 C. soft bread crumbs
1/8 t. pepper
12 slices bacon

Combine first 9 ingredients. Shape into 12 finger-length rolls. Wrap each roll with a strip of bacon. Fasten with toothpicks. Broil on broiler rack until crisp.

Vera Penland

## CRAB SALAD STUFFED CHERRY TOMATOES

1/2 pound lump crab meat, picked over
2 tablespoons plain yogurt
2 tablespoons mayonnaise
10 black Greek or other brine-cured black olives, pitted and chopped
1 teaspoon lemon juice
2 tablespoons finely chopped drained bottled roasted red pepper
2 tablespoons minced fresh coriander
about 70 cherry tomatoes

In a bowl combine well all ingredients with the exception of the tomatoes. Chill the mixture, covered, while preparing the tomatoes. The salad may be made 1 day in advance and kept covered and chilled. Cut 1/4 inch from the stem end of each tomato. Scoop out pulp and seeds. Sprinkle the shells lightly with salt, invert on paper towel and allow to drain for 15 minutes. Stuff the tomatoes with crab salad.

Phyllis Danforth

# MARJORAM MUSHROOMS

1 T. crumbled marjoram
1 t. minced chives
1 to 3 bls. mushrooms, cleaned
1/2 C. butter
1/2 C. chicken bouillon or broth
1/4 C. dry white wine or vermouth
1 t. salt
1/4 t. pepper

Put ingredients in covered casserole. Bake at 350° for 20 min. Stir before serving. Serve in chafing dish as appetizer or as a vegetable. Keeps well.

Lorene Fortini

# SPINACH FIESTA DIP

1 Green chili and 1 jalapeno
1 onion, chopped

Saute all together in 1 tsp. oil. Add 2 large tomatoes, peeled and chopped.
1/2 tsp. cracked pepper
Thaw 1 10 oz. pkg. frozen spinach, squeezed dry.
1/2 C. vinegar
Add to all of above.

(Mix 1 soft cream cheese (8 oz.) with small bottle white wine worchester sauce, 1 cup half and half cream.

2 C. grated jack cheese

Mix all together and add to first two mixtures. Bake 25 minutes, 400° till bubbly. I serve with a large pkg. of flour tortillas that have been cut in triangles and gently fried in oil, dust with parmesan cheese (serve warm in microwave). Serve in Mexican chafing dish (clay pot) with chips around it. It's a show stopper!

Jane Phipps

# CRAB AND SHRIMP DIP

1 8 oz pkg. cream cheese
1 can cream of mushroom soup, undiluted
1 env. knox gelatin, diluted in 1/4 cup water
1 cup finely chopped celery
2 green onions and tops, finely chopped
1 cup mayonnaise
1 6½ oz. can crab
1 6½ oz. can shrimp

Heat soup and cream cheese in glass bowl in microwave until melted and mixture is smooth. Add gelatin and let cool. Add all remaining ingredients. Pour into one quart mold and refrigerate at least six hours. Serve with crackers.

Vicki Johnson

# *Salads*

# MACADAMIA NUT SALAD

2 pkgs. frozen strawberries (partly thawed)
1 large carton cool whip
2 C. small marshmallows
2 small cans mandarin oranges (drained)
1 large jar macadamia nuts

Freeze. Take out 15 minutes before serving and cut in squares.

Cheryl Nieves

# CHRISTMAS SALAD

1. First layer
   Prepare 1 box (3 oz. pkg.) of lime gelatine as package directs and put in large pan and let set.

2. Second layer
   1 box (3 oz.) lemon gelatine
   1 C. water and/or pineapple juice
   1 large pkg. Philadelphia cream cheese
   1/2 lb. marshmallows

   Heat all together till cheese and marshmallows are melted. Cool.
   Then add -
      1 C. drained crushed pineapple
      1 C. mayonaise
      1/2 pint whipping cream

3. Third layer
   Prepare 1 box (3 oz.) red (cherry) gelatine as pkg. directs and pour over 2nd layer. Let set and cool.

Lolita Hayward

# CRANBERRY STRAWBERRY MOLD

1 C. ground cranberries
1 C. or less of sugar
1 pkg. cherry jello (6 oz.)
1 C. boiling water
1 pkg. frozen strawberries (12-16 oz.)
1/2 C. chopped nuts

Combine cranberries and sugar. Let stand for 1 hour. Dissolve jello in boiling water and add cranberries, strawberries and nuts.

Pour into 1 large mold or into individual molds.

Vicki Johnson

# STRAWBERRY GELATIN SALAD

1 (3-ounce) package strawberry gelatin
3/4 cup boiling water
1 (10-ounce) package frozen strawberries
1 (8¼-ounce) can crushed pineapple (not drained)
1 banana (mashed)
1 (8-ounce) carton dairy sour cream

Add slightly thawed strawberries and pineapple to cooled gelatin. Stir in banana and spoon half of mixture into mold. Make layer of sour cream and another layer of gelatin mixture.

Mavis Morris

# ORANGE SHERBET SALAD

2 (3 oz.) packages orange flavored gelatin
1 cup boiling water
1 pint orange sherbet
1 (8½-ounce) can crushed pineapple
1 cup miniature marshmallows
1 (11-ounce) can mandarin orange sections, drained
½ pint whipping cream, whipped

Dissolve gelatin in boiling water. Add orange sherbet. When partially set, add other ingredients, folding in the whipped cream last. Chill until firm. Yield: 12 servings.

Mavis Morris

# CRANBERRY JELLO SALAD

1 large package of raspberry jello (family size)

Mix jello with 2 cups hot water. Add 1 cup mayonnaise with lemon juice (1 tsp.). Mix with rotary beater. Put into freezer (15 min.)

Beat until foam. Fold in 1 large can of whole cranberries and 1 small can of crushed pineapple.

Put into mold and refrigerate until firm.

Phyllis Danforth

# FRUIT SALAD

4½ oz. pkg. lemon pudding (not instant)
2/3 cup sugar (instead of pkg. insturctions)
1 tall can pineapple tidbits
2 regular size cans mandarin oranges
1 medium can fruit cocktail
2 cups mini marshmallows
1 cup whipping cream or Cool Whip

Cook and cool pudding. Drain all fruit and add to pudding along with the marshmallows. Whip cream and fold in. Refrigerate at least 24 hours. Serves 12.

Kristie Long

# HOT CHICKEN SALAD

2 cups diced, cooked turkey or chicken
2 cups diced celery
2 tsp. grated onion
1/2 cup chopped, toasted, slivered almonds
1/2 tsp. Ac'cent
2 T. lemon juice
1/2 cup mayonnaise
1/2 tsp. salt
1 can sliced water chestnuts
1/2 cup grated American cheese
1 cup crushed potato chips

Combine all ingredients except cheese & chips. Place in well greased casserole or individual bakers. Sprinkle with cheese, then chips. Bake 10 mins. at 450F. Serve hot & garnish with parsley. Freezes well. Serves 4-6.

Mavis Morris

## CHICKEN CLUB SALAD

Barbecue salad dressing (below) (4 servings)
1 head lettuce washed & chilled
8 to 10 slices bacon, crisply fried
2 cups cubed cooked chicken chilled
2 large tomatoes cut into 1/8ths
1 hard cooked egg, sliced

Prepare barbecue salad dressing. Tear the lettuce into bite size pieces (about 6 cups). Break bacon into large pieces.

Just before serving, add bacon & chicken to lettuce & toss lightly. Garnish with tomato wedges & egg slices. Serve the salad with dressing.

## BARBECUE SALAD DRESSING

1/2 cup mayonnaise
1/4 cup barbecue sauce
1 T. instant minced onion
1 T. lemon juice
1/2 t. salt
1/4 t. pepper

Blend all ingredients. Cover and refrigerate. Makes 3/4 C.

Marie Weissert

# CATHY'S BROCCOLI SALAD

This is, believe it or not, my family's favorite!

Large bunch of broccoli
1 Cup grated cheddar cheese
½ lb. bacon, cooked crisp and crumbled.
½ C. chopped green onion
Mayonnaise to coat.

Wash broccoli well and pour boiling water over. Then drain and chop to bite size pieces. Mix cheese, onion, bacon and mayonnaise. Let set for a few hours or overnight in refrigerator. Serve with dinner. It's great!

Cathy Lysne

# *Vegetables and Dressings*

# GRANDPA'S TURKEY STUFFING

Remove neck and giblets from bird. Cook them until tender & reserve broth. For 20 pound Turkey:

3 large onions
3 red apples
1 bunch celery
2 C. raisins

2 T. sage
2 T. poultry seasoning
12 C. bread cubes
8-12 oz. cooked & drained pork sausage. Neck meat & giblets

Chop all above ingredients and mix together. Add broth to moisten. Stuff bird just before cooking.

Vicki Johnson

# APPLE CHESTNUT DRESSING

| | |
|---|---|
| 3 C. chopped tart apples | 1 C. chopped celery |
| 3 C. cubed sourdough french bread | 1 C. roasted chestnuts, chopped |
| 1 C. chopped onion | salt, pepper to taste |
| | butter |

Prepare apples & bread and set aside. In a large skillet melt generous amount of butter and add onions, celery & saute until tender. Roast chestnuts & shell then chop. When ready to use, add all ingredients together & if too dry add a little melted butter. This stuffing is delicious in turkey, or Crown of pork roast or just as a side dish to go with a meal.

If you want to make this when chestnuts are out of season, use a few slivered almonds instead of chestnuts.

Janet Clayton

# TURKEY STUFFING

1 cup butter or margarine
1/2 lb bulk sausage
3 cups chopped celery (6 medium stocks)
1 cup chopped onion (1 medium onion)
1/4 cup chopped fresh parsley
2½ quarts french bread (cubed, 15 slices)
1 tsp sage
1 tsp salt
pepper to taste

Place butter & sausage in heavy skillet over medium heat. When sausage is sauted to light pink, add celery, onion & parsley. Slice bread & cut in cubes. Remove part of butter-vegetable mixture from skillet & add part of bread, sauteing a skillet full at a time. Remove to bowl when delicately browned & add more seasoned butter & bread. Add more butter if needed. Do not add liquid. Taste for proper seasoning. This makes a light and fluffy dressing. Enough stuffing for 10-12 lb. Turkey.

Midi Mees

## WILD RICE STUFFING FOR TURKEY

1 cup butter
2 med. onion-minced
2 cups diced celery
1/2 cup minced parlsey
2-2½ qts. bread crumbs, seasoned
(or use your own seasoning)

1 Tbsp. salt
1/2 tsp. pepper
Cook 1½ cups rice according to pkg.
(or use 3/4 cup wild rice & 3/4 cup regular rice)
1 cup broth

Saute onions & celery in butter at low heat. Combine and mix well with bread crumbs. Add rice, parlsey, seasoning.

If you use your own seasoning for the bread crumbs use:
½ tsp. thyme
½ tsp. marjoram

Phyllis Danforth

# PONTCHARTRAIN'S OYSTER AND PECAN DRESSING

1/2 lb. pork sausage
1/2 Cup butter or margarine
1 cup chopped onion
1 cup chopped celery
2 Tbsp. chopped parsley
1 tsp. salt
1/4 tsp. white pepper
1/2 Tbsp Worcestershire sauce

3 cups fresh oysters, drained
or
3 8 oz. cans oysters, drained
or
3 7 oz. cans frozen oysters
1 cup coarsely chopped pecans
6 cups day-old bread cubes, with crusts removed

1. In 6 qt. dutch oven or kettle, saute' sausage until golden,about 5 min. Remove sausage; add butter to sausage fat. In hot fat, saute' onion, celery, parsley until onion is golden, approx. 5 min. Remove from heat.

2. Add salt, pepper, worcestershire, oysters cooked sausage, pecans and bread cubes to dutch oven. Toss lightly to mix well. Use to fill turkey. Makes 10 cups, enough to fill a 12-14 lb. turkey.

Marie Weissert

# PEAS AND BLACK OLIVES

(serves 3 to 4)

2 T. butter
1 T. minced dry onion
1/4 t. oregano
Dash pepper
3 T. chopped pimento, if desired
1/4 C. chopped ripe olives
1 1-lb. pkg. frozen peas

Melt butter; add onion, oregano, pepper, pimento and olives and heat thoroughly. Just before serving, cook peas according to package directions. Drain and add to heated olive mixture.

Lorene Fortini

# SWEET POTATO PONE
(serves 12)

1/2 C. butter softened
1/2 C. brown sugar
3 eggs
1 C. milk
1/2 C. light molasses
1 t. salt
1 t. cinnamon
1/2 t. nutmeg
1/4 t. ground cloves
4 1-lb. cans sweet potatoes or yams, drained and mashed

Beat butter with brown sugar; add eggs, beating well after each one is added. Add milk, molasses, salt and spices. Stir in mashed sweet potatoes. Bake in buttered 3 qt. casserole, covered, for 45 minutes at 375F.

May be prepared well in advance; flavor seems to improve when reheated.

Lorene Fortini

# CHEESY POTATOES

| | |
|---|---|
| 8-10 medium red potatoes | 1½ C. grated cheddar cheese |
| 1 C. cream of chicken soup | ½ C. crushed corn flakes |
| 1 C. sour cream | ¼ C. melted butter |
| 1/4 C. chopped onions | Salt & pepper to taste |

Cook potatoes with skins in boiling salted water until just tender, about 20-25 minutes. Let cool and then coarsly grate.

Mix together soup, sour cream, onions, and 1 C. cheddar cheese. Gently fold in potatoes and seasoning. Place into casserole dish and top with remaining cheese and corn flakes. Pour butter over all. Cook at 350° for 30 to 35 minutes.

Vera Penland

# SNOW PEAS WITH MUSHROOMS AND WATER CHESTNUTS

1½-2 T. sesame oil
1 scallion, sliced
2 pkgs. frozen snow peas
1 C. fresh mushrooms, sliced
8-10 water chestnuts, slivered or thinly sliced
1 C. fresh or canned bean sprouts
3/4 C. chicken broth
1 tsp. cornstarch
3 T. soy sauce
1 tsp sugar

Heat skillet to 350 degrees, add oil, fry scallion until golden brown. Add mushrooms and quick fry 2-3 mins. Add peas & quick fry for 4 mins. Add water chestnuts and bean sprouts. Mix together broth, cornstarch, soy sauce and sugar. Add to vegetables and quick fry for 2 mins. Don't overcook as vegetables should be crunchy.

Lolita Hayward

# YAM SOUFFLE'

6 egg whites
1/2 tsp salt
1/2 cup sugar
1 can (1 lb, 8 oz) yams or sweet potatoes, drained (see note)
1/4 cup sugar
1/4 tsp cinnamon
1/4 tsp mace
1 Tbsp grated orange peel
1 cup light cream

In large bowl, let egg whites warm to room temp. about 1 hr. Preheat oven to 375°. With electric mixer at high speed, beat egg whites with salt just until soft peaks form when beater is slowly raised. Gradually add ½ cup sugar, beating until stiff peaks form when beater is slowly raised. In another large bowl, using same beater, combine yams, ½ cup sugar, the cinnamon, mace and orange peel. Beat at high speed until mixture is smooth, 2 min. Meanwhile, in small saucepan, heat cream to boiling. Slowly add to yam mixture, beating until combined. With wire whisk or rubber scraper, using an under-and-over motion, fold yam mixture into egg whites just until combined. Gently turn into a 1½-quart, straight sided souffle' dish. Bake 45 min., or until puffy and golden brown. Serve at once, with butter, if desire. Makes 8 servings.

Note: Or use 2 cups mashed, cooked fresh yams

Marie Weissert

# *Entrees*

# BEEF STROGANOFF

1 T. flour
½ t. salt
1 lb. beef sirloin, cut in
  ¼-in. wide strips
2 T. butter
1 C. thinly sliced mushrooms
½ C. chopped onion
1 clove garlic, minced

2 T. butter
3 T. flour
1 T. tomato paste
1¼ C. beef stock or 1 can
  condensed beef broth
1 C. dairy sour cream
2 T. cooking sherry

Combine 1 T. flour and the salt; dredge meat in mixture. Heat skillet then add 2 T. butter. When melted, add the sirloin strips and brown quickly, flipping meat to brown on all sides. Add mushroom slices, onion, and garlic; cook 3 or 4 minutes or till onion is barely tender. Remove the meat and mushrooms from skillet. Add 2 T. butter to pan drippings; when melted, blend in 3 T. flour. Add tomato paste. Slowly pour in cold meat stock - cook, stirring constantly, until mixture thickens. Return meat and mushrooms to skillet. Stir in sour cream and sherry; heat briefly.
Serve with parsleyed rice, noodles, buckwheat groats or pilaf. Makes 4 or 5 servings. For serving or cook-at-the-table drama, use chafing dish or an electric skillet.

Janet Clayton

## ROAST CROWN OF LAMB OR PORK

Nothing is handsomer for a dinner party than a crown roast. Have it prepared at the market, allowing 2 ribs per person. A double piece of the loin has 14 chops. Have the butcher chop the trimmings for lamb patties or meat loaf for another meal.

Set the roast in a shallow roasting pan. To keep the tips of the bones from blackening put on each a cube of salt pork or bread, or wrap with a bit of aluminum foil.

Roast at 325° about 2 hours (170° on a meat thermometer).

A crown roast should be pinkish, not too well done.

*Crown Roast of Pork cooks to well done stage.

Place on a hot platter. Put a chop frill or a pitted olive on each bone end. Fill the center with minted green peas or a big bouquet of watercress.

Stuffed Crown Roast. Mix the chopped trimmings with an equal amount of sausage meat or bread crumbs. Season to taste with salt, pepper and poultry seasoning. (Use packaged poultry stuffing, if you like.) Moisten with hot water. Spoon into the center of the roast after you have put it in the pan. Vary this stuffing as you like by adding chopped sauteed mushrooms, chopped celery or onion, or tomato paste, or moisten it with concentrated mushroom, celery or tomato soup in place of water. Roast ½ hour longer than unstuffed roast.

Janet Clayton

# BRAISED DUCK a' l'ORANGE

1 duck (about 6 pounds)
Rub with
Salt and pepper
Brown in a heavy pan in
¼ cup butter
Peel and cut in quarters
2 oranges

Scrape the white inner pulp from the peel and cut enough peel in thin strips to make 1 tablespoonful. Add to the duck with the orange quarters and ½ **cup stock or strong consomm'e**
Cover closely and simmer until tender (about 1½ hours). Remove the duck and keep it warm while you make the sauce.

Pour off all but ½ cup of the juice in the pan. Add to the pan
½ **cup white wine, Italian vermouth or orange juice.**
Heat to the boiling point. Mix 1 teaspoon cornstarch
Water (enough to pour)
Add to the sauce and stir until slightly thickened. Pour it over the duck. Garnish with Thin slices of unpeeled orange.
**serves 6.**

Janet Clayton

## ROAST CHRISTMAS GOOSE

1 goose (9 to 11 pounds)
4 to 6 large potatoes, pared and cut into halves
Salt and pepper
Paprika

Trim excess fat from goose. Rub cavity of goose lightly with salt. Fasten neck skin of goose to back with skewer. Fold wings across back with tips touching. Tie drumsticks to tail. Prick skin all over with fork. Place goose breast side up on rack in shallow roasting pan. Roast uncovered in 350° oven until done, 3 to 3½ hours, removing excess fat from pan occasionally.

One hour and 15 minutes before goose is done, place potatoes in roasting pan around goose. Brush potatos with goose fat;sprinkle with salt, pepper and paprika. If necessary, place a tent of aluminum foil loosely over goose to prevent excessive browning. Goose is done when drumstick meat feels very soft. Place goose and potatoes on heated platter. Cover and let stand 15 minutes for easier carving. Garnish with kumquats and parsley if desired.

NOTE: To carve, remove the wings and legs. Cut away each breast half in one piece. Slice the breast meat, thighs and drumsticks into smaller portions.

Janet Clayton

# *Desserts, Cookies and Candies*

# CHRISTMAS CAKE

Mix and set over night:

1 cup flour
4 tsp baking powder
1/4 cup orange juice
1 lb golden raisins
1 lb coconut
1/2 lb blanched almonds
1/2 lb candied cherries
1/2 lb candied pineapple

Cream 1 cup margarine and 2 cups sugar, beat in 6 eggs, one at a time. Mix 1/2 tsp soda and 1/2 cup sour cream and add to creamed mixture, also add 1 tsp vanilla & 1 tsp almond flavoring. Mix in alternately fruit mixture, creamed ingredients, 2½ cups flour, and 1 cup drained crushed pineapple.

Grease two loaf pans and pour 1/2 mixture into each pan (with a pan of water in bottom of oven). Bake at 300 degrees for 2 hrs.

Cheryl Nieves

# "NO COOK" FRUITCAKE

3/4 cup milk, scalded in dbl. boiler
1 lb. marshmallows - add to above and cook until melted.
Add when slightly cooled:
1 lb. graham cracker crumbs
1 cup raisins
1 cup glazed fruit
1 cup glazed orange peel
1 pkg. chopped dates
2 cups glazed pineapple
4 cups chopped nuts
Blend all thoroughly. Line 1 pt loaf pans w/wax paper placing one strip lengthwise and one strip crossed over. Put fruit mixture into pan.

Leave enough to cover top. Fold a paper towel on top & soak with brandy or wine. Fold over wax paper & wrap in foil. Age one month. Twice each week, uncover & sprinkle with brandy or sherry.
Makes 4 one pound cakes.

Phyllis Danforth

## GRANDMA'S PUMPKIN PIE

Prepare pastry for 1 crust, 9-inch pie using your favorite shortening. Chill.

For Filling:

- 1 3/4 cups canned pumpkin
- 1 tall can evaporated milk
- 2 eggs, beaten
- 1/2 c. brn. sugar, packed
- 1/4 c. granulated sugar
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- 3/4 tsp. ginger
- 1/4 tsp. ground cloves
- 1/2 tsp. salt

Combine all ingredients; pour into chilled pastry shell. Bake in hot oven (400°F.) 40 minutes, or until knife inserted near edge of pie comes out clean. Cool on wire rack. Serve with whipped cream.

Midi Mees

## PUMPKIN CREME BRULEE

| | |
|---|---|
| 1¼ C. whipping cream | 1 t. nutmeg |
| ½ vanilla bean, split lengthwise | ½ C. canned solid pack pumpkin |
| 5 large egg yolks | 2 T. Grand Marnier or other orange liquer |
| 6 T. sugar | ¼ C. packed golden brown sugar |
| ½ t. cinnamon | |

Preheat oven to 350°F. Bring cream to boil in heavy medium saucepan. Remove from heat. Scrape seeds from vanilla bean; add pod. Let stand 20 minutes. Discard vanilla pod. Whisk yolks, 6 T. sugar and nutmeg to blend in medium bowl. Add pumpkin & Grand Marnier - mix until smooth. Gradually whisk in cream mixture. Divide custard among six ½ C. ramekins. Arrange ramekins in heavy large baking pan. Add enough hot water to pan to come halfway up sides of ramekins. Bake until sides are set but centers still move slightly when custards are shaken, about 20 minutes. Remove custards from water bath. Cool 2 hours. Refrigerate at least 1 hour. (Can be prepared 1 day ahead). Preheat broiler. Sift brown sugar with cinnamon into small bowl. Sprinkle over custards. Broil 8" from heat source until sugar begins to melt, watching carefully to prevent burning, about 30 seconds. Serve immediately.

Patricia Potwin

# CHOCOLATE ROLL

| | |
|---|---|
| 4 egg yolks | ¼ C. Hershey's cocoa |
| ¼ C. sugar | ¼ C. chopped nuts |
| ½ tsp. vanilla | ¼ C. cake flour sifted |
| 4 egg whites | 1 tsp. baking powder |
| ½ C. sugar | ¼ tsp. salt |

Beat egg yolks till thick and lemon colored; gradually beat in ¼ C. sugar; add vanilla. Beat egg whites till soft peaks form; gradually add ½ c. sugar and beat till stiff peaks form. Fold egg yolks into whites. Mix dry ingredients; fold into egg mixture.

Spread batter evenly in greased, waxed paper-lined 15½X10½X1 inch jellyroll pan. Bake in moderate oven (375°) about 12 minutes or till done.

Loosen sides, turn out on towel sprinkled with sifted confectioners sugar. Peel off paper. Trim crusts. Starting at narrow end, roll cake and towel together; cool on rack.

Unroll, remove paper; spread with whipped cream. Roll up. Makes 10 1" slices.

Janet Clayton

# CHARLOTTE RUSSE

- 1 4½ or 5-ounce package regular vanilla pudding mix
- 1 teaspoon unflavored gelatin
- 2 cups milk
- 1 4-ounce bar sweet baking chocolate, broken into squares
- 1½ cups whipping cream
- 2 3-ounce packages ladyfingers (16), split

Advance preparation: Combine pudding mix and gelatin; stir in milk. Cook and stir over medium heat till boiling. Remove from heat. Add chocolate; stir till melted. Cool thoroughly; then beat smooth.

Whip 1 cup of the cream; fold into pudding. Line an 8½x4½x2½-inch loaf dish with waxed paper, extending paper beyond rim. Line bottom and sides of dish with ladyfinger halves. Pour in half of the pudding. Add a layer of ladyfinger halves and then remaining pudding. Top with remaining ladyfinger halves. Chill till mixture is firm, at least 4 hours.

Before serving: Grasping waxed paper, lift dessert from dish and carefully transfer to plate; remove waxed paper. Whip remaining cream. Spoon over dessert. Serves 6.

Janet Clayton

## CHOCOLATE MOUSSE

Blend the following well:

1/4 cup milk
1/4 cup sugar
3/4 cup boiling milk
(process until smooth)
6 tablespoons Kahlua

1 envelope gelatin
(process until soft)
1/8 tsp. salt
1 egg
6 oz. chocolate chips

Add the following:

1 cup whipping cream
2 ice cubes

Blend well. Pour into sherbert glasses.

Midi Mees

## BURNT CREME

1 pint Whipping Cream
4 egg yolks
½ cup granulated sugar
1 T. vanilla extract
Granulated sugar for the topping

Preheat oven to 350°. Heat cream over low heat until bubbles form around edge of pan. Beat egg yolks and sugar together until thick, about 3 minutes. Gradually beat cream into egg yolks. Stir in vanilla and pour into 6 (6 oz.) custard cups. Place custard cups in baking pan that has about ½ inch water in the bottom. Bake until set, about 45 minutes. Remove custard cups from water and refrigerate until chilled. Sprinkle each custard with about 2 teaspoons granulated sugar. Place on top rack under broiler and cook until topping is medium brown. Chill before serving. Makes 6 servings.

Phyllis Danforth

# CHERRIES JUBILEE

2½ C. dark red pitted cherries
½ C. sugar
¼ tsp. cinnamon
2 tsp. cornstarch
Juice of 1 lemon
½ C. brandy (strong proof)

Mix sugar and cornstarch together, add cherry juice and lemon juice. Cook until thin syrup. Pour over cherries and let stand. When ready to serve bring quickly to a boil. Put cherry mixture into chafing dish. Pour brandy on top and light with a match. Ladle until flame goes out. Serve on vanilla ice cream.

Phyllis Danforth

# FRUIT SLICES TO DIP IN CHOCOLATE FONDUE

Fresh fruit, dipped into rich chocolate. . .a lavish sweet that's surprisingly easy.

2 (6-oz.) pkgs. semisweet chocolate morsels
½ cup sugar
2 Tb. butter or margarine
1 c. eggnog or light cream
1 tsp. vanilla extract
2 navel oranges
2 bananas
2 pears
2 apples

In top of double boiler, over gently simmering water, melt 2 (6-oz.) pkgs. semisweet chocolate morsels, ½ cup sugar and 2 tablespoons butter or margarine. Slowly stir in 1 cup eggnog (or light cream) and 1 teaspoon vanilla extract. Heat 3 to 4 minutes longer, stirring well to blend chocolate and eggnog. Transfer to special fondue pot if desired, keeping fondue warm over alcohol flame or candle. Makes about 3 cups.

To prepare fruit: Peel and section 2 oranges. Peel 2 bananas and cut into 1-inch chunks. Wash, core and section 2 pears and 2 apples. Brush banana, pear and apple slices lightly with lemon juice to prevent darkening. Arrange on large serving platter. Provide hibachi sticks (or fondue forks) for dipping fruit lightly into the chocolate sauce.

Janet Clayton

# PECAN DREAMS

1 cup butter or margarine
2 cups flour
4 T. sugar
2 tsp vanilla
2 cups finely chopped pecans

Cream butter and sugar, add vanilla, flour and chopped pecans. Roll into little balls and place on cookie sheets (do not grease cookie sheets).

Bake in oven at 350 degrees until lightly browned. Remove from oven and roll in powdered sugar. Let cool and roll in powdered sugar again.

Lorene Fortini

## GERMAN CHRISTMAS COOKIES

1/2 lb. butter
1/2 lb. sugar (1 cup)
1/2 lb. almonds
1/2 lb. flour (2 cups)

Grind nuts through coarse grinder and mix with flour. Cream butter and sugar. Combine with nuts and flour. Form into rolls. Refrigerate. Slice ¼ inch thick. Bake at 350°. Do not allow to brown. Roll in granulated sugar while warm. They will keep for months in tightly covered tin.

Lolita Hayward

# ROLLED DATE ICE BOX COOKIES

1 cup shortening
2 cups brown sugar
3 eggs (beaten)
4 cups all purpose flour
1/2 teaspoon salt
1/2 teaspoon baking powder

Filling:

2-1/4 cups cut dates
(grnd. raisins can be used)
1 cup warm water
1 cup sugar
1 cup nut meats
Cook until thick. Cool mixture.

Mix dough and roll out thin. Spread with filling. Make jelly-like roll. Put in freezer. Slice and bake when needed at 400° 8-10 min.

Bill Garner

## COFFEE TOFFEE BARS

Cream: 1 C. soft butter
Add: 1 C. firmly packed brown sugar
Blend in: 2 t. almond extract
1 - 2 t. instant coffee
½ t. baking powder
½ t. sale

Add: 2 - 2¼ C. flour to form stiff dough
Stir in: 1 C. (6 oz. pkg.) chocolate chips
½ C. chopped almonds

Bake in a 12 X 10" pan at 350°, 20-25 minutes.
Spread with a glaze of:
1 T. soft butter
½ C. powdered sugar
1/8 t. almond extract
1-2 T. milk

When cookies are fresh out of oven, spread with glaze and cut into triangles while still warm. Let cool before taking out of pan.

Lorene Fortini

# CHOCOLATE BALLS

2 sticks margarine
1½ cups graham cracker crumbs
½ cup chopped pecans
1 cup freshly grated coconut
1 box powdered sugar
1 tablespoon vanilla extract
1 (12 ounce) jar crunchy peanut butter
1 (6 ounce) pkg. semisweet chocolate bits
½ cake paraffin wax (half of ¼ pound size)

Melt margarine in large container. Stir in graham cracker crumbs, pecans, coconut, powdered sugar, and vanilla; add peanut butter and mix well. Roll into walnut-size balls and lay out on waxed paper. Melt chocolate and paraffin together over hot water. Using 2 teaspoons (or any method you prefer), dip each ball into mixture, returning to waxed paper. The balls will cool quickly and be pretty and glossy. Yield: 6 dozen balls.

Mavis Morris

# ALMOND ROCA COOKIES

1 Cup butter or margarine (very soft)
½ Cup white sugar
½ Cup brown sugar
1 egg yolk
1 Cup flour
½ tsp. salt
1 pkg. chocolate chips
chopped almonds

Preheat oven to 325°

Mix butter, sugars and egg yolk. Add flour and salt. Flatten mixture in 11 X 15" pan. Bake 25 min. at 325°. Remove from oven (should be bubbly and butterscotch color). Immediately top with one package chocolate chips and spread as they melt. Then sprinkle chopped almonds over top. Chill and then break, as for brittle candy.

Vicki Johnson

# PARISIENNES

3 egg whites
1 tablespoon vinegar
½ teaspoon salt
1 cup sugar
4 squares semisweet choc., grated
1 c. finely chopped almonds

Beat egg whites with vinegar and salt until foamy in large bowl. Beat in sugar, one tablespoon at a time, until meringue stands in firm peaks. (This will take about 10 minutes.) Gently fold in grated chocolate and almonds.

Drop by half teaspoonfuls one inch apart on a lightly greased cookie sheet.

Bake in a very slow oven 275° about 20 minutes, or until set. Remove carefully from cookie sheet. Cool.

Janet Clayton

## GRANDMOM COOKIES

2 C. crushed graham crackers
1 can sweetened condensed milk
6 oz. package semi-sweet chocolate chips
Dash of salt

1. Mix together in a large bowl. Use wooden spoon to mix.
2. Grease 8 or 9" square pan.
3. Spread mixture in the pan. Bake in 350° oven for 25 min.
4. Cut into bars while still warm. Remove from pan. Store in tightly sealed container.

Pauline Mengle

# FUDGE

Mix in large bowl:

3 6 oz. pkg. chocolate chips
1 8 oz. jar marshmallow cream
2 C. broken walnuts
½ t. vanilla
½ lb. margarine broken in pieces

In sauce pan:

1 13 oz. can evaporated milk
4½ C. sugar

Cook this to a rolling boil. Lower heat and cook 18 minutes or until sample dropped in cold water makes a soft ball. Stir constantly. Pour hot mixture, using beater, over other ingredients until well blended. Pour into buttered pan or cookie sheet. Makes 5 pounds.

Lolita Hayward

# CHARLIE CHAPLIN CANDY

One-half pound milk chocolate
One-half pound baking chocolate
One-fourth pound German sweet chocolate
Two tablespoons butter

Melt together in top of double boiler. Remove and stir in:

One-half cup nuts
One-third pound marshmallows

Pour immediately onto buttered plate to harden. Break off in chunks to serve.

Marge Ulmer GRI

# COBBLESTONE CANDY

3 cups semi-sweet chocolate pieces
2 cups miniature marshmallows
1 cup coarsely chopped walnuts

Melt chocolate pieces over hot, not boiling water. Stir until smooth. Add marshmallows and walnuts. Line 8-inch square pan with aluminum foil. Turn chocolate mixture into foil-lined pan and let stand until firm. Cut into squares. Yield: 1-2/3 lbs.

Mavis Morris

# ENGLISH TOFFEE

1 1/3 c. blanched slivered almonds
2 rounded c. sugar
1 pound butter
1 8-oz. pkg. semisweet chocolate
1 T. crisco

Roast almonds until golden. Grind half of them in the blender. In deep saucepan, cook and stir sugar and butter until candy thermometer registers 240°F. Beat with a whisk to thoroughly mix. Add slivered almonds and continue cooking until 296°F. Pour onto ungreased cookie sheet. Let cool. Melt semi-sweet chocolate and crisco in double boiler. Cool slightly and pour half on top of candy; immediately sprinkle with half the ground nuts. When hard, turn and spread the rest of the chocolate and sprinkle with the rest of the nuts.

Janet Clayton

# PEANUT CLUSTERS

3/4 Cup evaporated milk
1½ Cup sugar

Mix and heat on low heat until full boil.

Add 12 caramels - Cook 4 minutes.

Remove from heat. Add 1 cup chocolate chips. Stir until melted. Add 2 cups salted peanuts. Drop by teaspoon on waxed paper or foil.

Mavis Morris

# POPCORN BALLS

5 Quarts popped corn

Cook: 2 Cups brown sugar
½ Cup cream
½ Cup syrup
(Cook to hard ball stage)

Add: 1 tsp. vanilla
1 tsp. soda
2 T. butter
¼ tsp. cream of tarter

Will foam. Add to popcorn and form balls.

Bill Garner

# *Drinks*

# HOLIDAY EGGNOG

Make at least a week before serving so that it will mellow.

Beat until stiff: 12 egg whites
Beat in: 1/2 cup sugar
Beat until very light: 12 egg yolks
1 cup sugar
1/4 teaspoon salt
Combine the egg mixtures and stir until thoroughly blended.
Add: 1 quart heavy cream, beaten stiff
1 quart milk
1 quart Bourbon whiskey
Beat well. Add: 1 cup rum
Pour into a gallon jug (put the extra in a quart jar). Store in a cool place. Shake or stir thoroughly before serving. Ladle from a big punch bowl into small cups and sprinkle with nutmeg.

Serves 30

Phyllis Danforth

# WASSAIL

40 oz. (5 cups) pure apple juice or cider
1 cinnamon stick
1/3 cup of honey
2 cups of pineapple juice
2 tablespoons of lemon juice

In large saucepan, heat apple juice and cinnamon stick to boiling. Reduce heat, cover and simmer 5 minutes. Stir in remaining ingredients, simmer for 5 more minutes.

Marge Ulmer, GRI

# SPICED RUM COFFEE

8 cloves
four 2-inch strips of orange rind, removed with a vegetable peeler
2 tablespoons sugar, or to taste
3/4 cup (4 jiggers) dark rum
3 cups freshly brewed strong coffee
lightly sweetened whipped cream to taste
freshly grated nutmeg for garnish

In each of four 8-ounce mugs combine 2 of the cloves, 1 strip of the rind, 1½ teaspoons of the sugar, and 3 tablespoons (1 jigger) of the rum. Let the mixture stand for 5 minutes. Divide the coffee, heated if necessary, among the mugs and stir the drinks until the sugar is dissolved. Top each drink with a dollop of the whipped cream and sprinkle the whipped cream with the nutmeg. Makes 4 drinks.

Phyllis Danforth

# TOM AND JERRY'S

4 egg whites - beat until stiff.
Gradually add 2 cups sugar, beat until very stiff peaks.

4 egg yolks - beat until thick.
Add 1 1/3 cups sugar and beat. Add 1/2 tsp rum & 1/2 tsp soda and beat.

Mix together. In Tom and Jerry mug, put 2 heaping Tbsp mix. Add bourbon and boiling water. Top with nutmeg.

Midi Mees

# BAILEY'S IRISH CREAM

3 egg whites
½ pint Bushmills Irish Whiskey (1 cup)
1 large can Borden's sweet and condensed milk
1 Cup half & half
2 tablespoons Hersheys chocolate syrup
2 teaspoons Folgers instant coffee

Beat egg whites
Now blend in egg whites with all other ingredients in blender.
Chill. Only good for 30 days.

Vera Penland

# NO CALORIE HOLIDAY PUNCH

1 pkg. strawberry or raspberry sugar-free koolaid

2 C. club soda

2 C. diet gingerale or 7-up

4 C. water

Combine all ingredients and serve over ice with orange and lemon slices!

Cathy Lysne

**Happy Holiday**
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